

<p>89-310014/43 D13 HANT/06.12.83 HANTSCH EG 06.12.83-DD-257540 (24.05.89) A23f-05/14 Stabilising aroma of ground roast coffee - by addn. of pre-activated adsorbent C89-137242</p>	<p>D(3-D1D) the air is reduced.</p>
<p>In stabilising the aroma of ground roast coffee, the coffee is roasted, cooled, held for at most 20h, ground, and mixed with less than 15 %, based on ground coffee, of a pre-activated adsorbent. The mixt. is then fed directly to further processing. The adsorbent is a mixt. of macroporous silica gel and microporous silica gel in which the amt. of large-pore silica gel is below 40%, opt. mixed with synthetic or natural zeolites.</p> <p>ADVANTAGE The aroma is stabilised, the taste is better, the coffee has higher storage-stability, and the amt. of roast coffee needed for the same amt. of coffee ready for drinking is less.</p> <p>PREFERRED PROCESS The activated adsorbent may be added immediately before the roast coffee is ground. In packaging, the amt. of O₂ in</p>	<p>EXAMPLE 100kg of raw coffee was roasted in a vortex layer for 290 secs., quenched with water, cooled to 40°C during 250 secs., held for 5 h, and ground. 6 kg of a mixt. of 20% of microporous gel, 70% of microporous gel and 10% of synthetic 13 X zeolite was activated at 180°C, cooled under inert conditions to 60°C, and mixed immediately with the coffee entering the mill. Immediately after grinding, the prod. was packed. The prod. was 93.6 kg of ground mixt., with better smell and taste, and longer stability. The yield of 93.6% was an increase over the previous yield of 87.3%(6pp510DAHdwgNo0/0).</p> <p>DD-268151-A</p>